

MAX

at mirabeau
RESTAURANT • LOUNGE

SOUPS & SALADS

Add grilled chicken or shrimp skewer to any starter salad \$4⁹.

SOUP O'DAY ~ Chef's Daily Whim	CUP 5 ⁹
<i>your server will explain today's creation</i>	BOWL 8 ⁹
Classic New England Clam Chowder	CUP 7 ⁹
<i>cream style, fresh thyme, sherry</i>	BOWL 9 ⁹
French Onion Soup gfnb	9 ⁹
<i>red & white onion, leeks, sherry, crostini, Gruyère</i>	
Roasty Toasty Butternut Squash Soup	9 ⁹
<i>crème fraîche, spiced pecans, crisp taro root</i>	
Max's House Salad ♥ gfnb	7 ⁹
<i>tomato, pepitas, parmesan, huckleberry-balsamic vin</i>	
Hearts of Romaine Caesar gfnb	8 ⁹
<i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	
Cougar Gold & Washington Apple gf	9 ⁹
<i>baby spinach, honey lavender vin, yellow beets, candied walnuts</i>	
Max's Caprese ♥ gf	9 ⁹
<i>fresh mozzarella, basil, tomato, pesto, balsamic reduction</i>	
Spinach & Gorgonzola Salad w/ Hot Bacon Vin	9 ⁹
<i>frizzled onion, candied pecans, egg, shiitake, balsamic</i>	
SOUP O'DAY & SALAD ~ Chef's Daily Whim	11 ⁹
<i>your choice of jicama-apple slaw, house or caesar salad</i>	
<i>with spinach & gorgonzola salad</i>	14 ⁸
<i>with cougar gold & Washington apple</i>	14 ⁸

TAKE IT TO THE MAX SALADS

Idaho Trout with Cashew Crust	18 ⁹
<i>baby spinach, crimini mushroom, gorgonzola, maple vin</i>	
The Max Cobb with Herb Grilled Chicken gf	16 ⁹
<i>kalamata olive, gorgonzola, avocado, tomato, bacon, egg</i>	
Thai Chicken & Papaya Salad ♥	16 ⁹
<i>cilantro, lime, green papaya, ginger peanut vinaigrette</i>	
Seared Rare Ahi on Asian Greens ♥ * gf	18 ⁹
<i>coriander, jicama, passion fruit vinaigrette, sesame sail</i>	
Steak & Spinach Salad w/ Gorgonzola & Hot Bacon Vin*	19 ⁹
<i>cooked to order, frizzled onions, candied pecans, egg, shiitake, balsamic</i>	
Dungeness Crab, Smoked Salmon & Shrimp Louie gf	29 ⁹
<i>asparagus, avocado, tomato, capers, egg, louie dressing</i>	
Iceberg Wedge	9 ⁹
<i>smokey garlic blue, ripe tomato, green onion, bacon</i>	
Hearts of Romaine Caesar gfnb	10 ⁹
<i>kalamata olive crostini, parmesan crisp, lemon garlic vin</i>	
<i>with blackened or herb marinated grilled chicken or</i>	15 ⁸
<i>with in-house smoked salmon or ancho chile prawn skewer</i>	15 ⁸

"To any Burger, Sandwich, Wrap or Entree: add a House Salad or cup of Chowder for \$3, add Soup of the Day for \$2"

Gluten free bread available \$1. Please ask your server for details. ~ Split entrée plate charge \$2

WRAPS & DILLAS

BLT Wrap	13 ⁹
<i>crisp ½ lb. of bacon, mayonnaise, tomato, jicama slaw</i>	
Chicken Caesar Wrap	15 ⁹
<i>grilled or blackened, parmesan, romaine, jicama slaw</i>	
Thai Peanut Chicken Wrap	15 ⁹
<i>grilled chicken, Thai noodles, cilantro, lime, jicama slaw</i>	
Caprese Wrap ♥	11 ⁹
<i>fresh mozzarella, basil, tomato, balsamic, jicama slaw</i>	
Veggie Quesadilla ♥	12 ⁹
<i>artichokes, spinach, pine nuts & goat cheese</i>	
Chicken Quesadilla	13 ⁹
<i>seasoned chicken, green onion, jalapeño, olive, cheddar</i>	
Almond Chicken Salad Wrap ♥	13 ⁹
<i>lettuce, tomato, golden raisins, celery, jicama slaw</i>	

gf: gluten free, gfnb: gluten free no bread

While we offer gluten-free menu options, we are not a gluten-free kitchen.

**Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

CLASSIC SANDWICH COMBINATIONS

Choose from julienne fries, house salad or soup of the day.

Gluten free bread available \$1.

BLT on Toasted Sourdough	13 ⁹
<i>crisp ½ lb. of bacon, red leaf lettuce, tomato, mayonnaise</i>	
Albacore Tuna Salad on Whole Wheat	10 ⁹
<i>lettuce, tomato, onion, celery, sweet relish, cream cheese</i>	
Chicken Salad on Whole Wheat	10 ⁹
<i>lettuce, tomato, onion, celery, golden raisin, almonds</i>	
Oven Roasted Turkey & Cheddar on Whole Wheat	12 ⁹
<i>lettuce, tomato, onion, mayo, sliced pickles</i>	
"The Valley" Chicken Club	14 ⁹
<i>crisp bacon, guacamole, swiss, cheddar, lettuce, tomato, mayo</i>	
Max's Triple Decker Grilled Cheese on Sourdough gfnb	10 ⁹
<i>swiss, cheddar, boursin, tomato, basil</i>	
<i>with bacon add</i>	1 ⁹
SANDWICH FEATURE ~ Chef's Whim	AQ
<i>your server will explain today's creation</i>	
<i>with butternut squash, French onion or clam chowder add</i>	2 ⁹
<i>with caesar add</i>	1 ⁹
<i>with cougar gold & Washington apple add</i>	2 ⁹

MAX STYLE SANDWICHES

Roasted Portobello & Mozzarella on Ciabatta ♥	15 ⁹
<i>onions, peppers, roasted red pepper coulis, jicama-apple slaw</i>	
Blackened Chicken & Provolone	14 ⁹
<i>lemon garlic aioli, red pepper coulis, julienne fries</i>	
Tuscan Chicken	14 ⁹
<i>roasted red peppers, marinated artichokes, provolone, julienne fries</i>	
St. Pat's Fresh Corned Beef Reuben	14 ⁹
<i>caraway-apple sauerkraut, swiss, 1000 island, julienne fries</i>	
"Prime Rib" French Dip w/Horseradish White Cheddar	16 ⁹
<i>pickled horseradish, lemon garlic aioli, au jus, julienne fries</i>	
Max's "Rib Eye" Philly Steak	16 ⁹
<i>shaved rib steak, onion, peppers, provolone, julienne fries</i>	
Steak Open Faced on Toasted Baguette	18 ⁹
<i>cooked to order, tomato provençal, boursin cheese, fries</i>	
Chipotle~Baja Fish Wrap	16 ⁹
<i>beer battered, napa slaw, pico de gallo, jicama-apple slaw</i>	
Dungeness Crab & Asparagus Melt	16 ⁹
<i>parmesan, artisan sourdough, red pepper coulis, julienne fries</i>	
Seared Rare Ahi Tuna Sandwich*	17 ⁹
<i>baby greens, ginger vin, wasabi aioli, sweet potato fries</i>	
Grilled Alaskan Cod Sandwich	16 ⁹
<i>lemon aioli, fig sambal, kecap manis, sweet potato fries</i>	

CERTIFIED ANGUS BEEF BURGERS*

<i>*Our burgers can be cooked to order, otherwise served medium with mayonnaise, lettuce, tomato, onion, pickle & julienne fries.</i>	
"MAX" Burger	12 ⁹
<i>Tillamook cheddar, crisp bacon</i>	
BBQ Bison Burger	16 ⁹
<i>lean ground seasoned buffalo, smoked cheddar, frizzled onions</i>	
"Spokane Indians" Championship Burger	13 ⁹
<i>Indian spice, pepper jack, caramel onion, shitake, sweet chili</i>	
Gorgonzola Blue Burger	13 ⁹
<i>caramelized sweet onion, sautéed shrooms</i>	
"Spokane Fair" Burger	13 ⁹
<i>grilled jalapeño, horseradish cheddar, fried onions, chipotle aioli</i>	
Polynesian Pineapple Burger	13 ⁹
<i>ginger, soy, shitake, leeks, wasabe aioli & sweet potato fries</i>	



SMALL PLATES

Hummus & Chili Grilled Pita gfnb	8 ⁹	Hot Crab & Artichoke Dip	15 ⁹
<i>tahini~chickpea paste, marinated red peppers, roasted garlic</i>		<i>Dungeness crab, parmesan, sweet chili pita chips</i>	
Steamed Edamame ♥ gf	7 ⁹	Ahi Tuna Seared Rare ♥* gf	16 ⁹
<i>flash seared, sake, sea salt, chile arbol</i>		<i>Indian spice, wasabe soy aioli, ponzu glaze</i>	
Max's Satay Trio	16 ⁹	Smoked Salmon & Ricotta Won Tons	10 ⁹
<i>beef teriyaki, coconut chicken & chipotle~ancho prawn</i>		<i>roasted squash, shiitake, ginger plum sauce, kecap manis</i>	
Raw Oysters on the Half Shell* gf	15 ⁹	Mediterranean Wine Sampler Plate gfnb	19 ⁹
<i>capped with huckleberry granita & pickled horseradish</i>		<i>sampling of varied dips, artisan cheeses, cured meats, & breads</i>	
Coconut Chicken Satay	10 ⁹	Chipotle & Ancho Chile Shrimp Skewers	10 ⁹
<i>spicy Thai peanut sauce, sesame spinach, sai-fun basket</i>		<i>broiled, napa~chayote slaw, mango salsa, crisp taro root</i>	

TASTE OF THE FAR EAST

Chicken Yakisoba Stir Fry 🌶️	17 ⁹	Grilled Mahi Mahi	21 ⁹
<i>asian vegetables, wheat noodles, teriyaki sauce</i>		<i>mango salsa, balsamic marinated tomato, sweet potato fry</i>	
Green Curry Chicken with Jasmine Rice 🌶️ gf	17 ⁹	Thai Basil Crab Cakes	21 ⁹
<i>bamboo shoot, straw mushrooms, lychee, coconut milk</i>		<i>jasmine rice, sesame seed, spinach, sweet chili mayo</i>	
Orange Sesame Chicken 🌶️	17 ⁹	Steamed Manila Clams gf	17 ⁹
<i>sai-fun nest, jasmine rice, sweet-orange chili sauce</i>		<i>lemongrass, kaffir lime leaf, sweet basil, garlic, white wine</i>	
Tofu & Portobello gf	17 ⁹	Gulf Prawns Curry with Jasmine Rice gf	21 ⁹
<i>spinach, light curry, tomato~fig sambal, jasmine rice</i>		<i>apples, raisins, bamboo, straw mushrooms, basil, coconut</i>	

PASTA, GRAINS, SEAFOOD, STEAKS & CHOPS

Fettuccine Alfredo	12 ⁹	"Mira Blues Pale Ale" Fish & Chips	17 ⁹
<i>garlic, fresh cream, parmesan, w/ grilled chicken add \$4⁹</i>		<i>pub brew style, malt vinegar, lemon chive tartar</i>	
Voodoo Pasta	17 ⁹	Grilled King Salmon w/ Huckleberries gf	22 ⁹
<i>Andouille sausage, grilled chicken, Cajun spiced cream</i>		<i>huckleberry pernod glazed, steamed jasmine rice, vegetables</i>	
Oh So Blu Chicken Fettuccine	17 ⁵	Alaskan Cod Provençal with Herb Tomato Ragout gf	17 ⁹
<i>gorgonzola, roasted peppers, leeks, shiitake & pine nuts</i>		<i>roasted potato, boursin cheese, seasonal vegetable</i>	
Chicken Piccata on Fresh Linguine	17 ⁹	Huckleberry Baby Back Pork Ribs	19 ⁹
<i>dry vermouth, lemon, fresh thyme, capers, artichoke</i>		<i>slow roasted, rosemary potato, balsamic tomato, taro root</i>	
Chicken Parmesan	17 ⁹	8 oz. "USDA Prime" Baseball Cut Top Sirloin*	24 ⁹
<i>breaded with pomodoro & lemon linguine</i>		<i>hickory rubbed, roasted potato, smoked onion port demi~glace</i>	

Clam Linguine gfnb	21 ⁹
<i>fresh Manila clams, fresh herbs, garlic, lemon & cream</i>	

RISOTTO FEATURE ~ Butternut Squash & Toasted Hazelnut gf	19 ⁹
<i>fresh thyme, mushrooms, sundried tomato, cougar gold cheeses</i>	
<i>Add Langostino Lobster 6⁹ Add Herb Grill Chicken 4⁹</i>	

LUNCHEON FEATURE ~ Chef's Whim	AQ
<i>your server will explain today's creation</i>	

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Split entrée plate charge \$2*

BEVERAGES

San Pellegrino Sparkling Mineral Water 1 ltr.	6 ²
Aqua Panna Mineral Water 1 ltr.	6 ²
Crater Lake Root Beer <i>with cane sugar</i>	3 ⁹
Crater Lake Vanilla Cream <i>with cane sugar</i>	3 ⁹
Crater Lake Orange Soda <i>with cane sugar</i>	3 ⁹
Assorted Fruit Juices	3 ⁹
Milk Shake	4 ⁹
Root Beer Float	4 ⁹
Pepsi Fountain Drinks	2 ⁹
Caffé D'arte Coffee ®	3 ²
Cappuccino	3 ⁹
Latte	3 ⁹
Hot Chocolate	2 ⁹
Assorted Hot Teas & Fresh Brewed Iced Tea	2 ⁹
Milk	2 ⁹

MOCKTAILS

Lavender Lemonade	3 ⁹
<i>Max made - lemons, simple syrup, lavender flowers</i>	
Passion Fruit Punch	4 ⁹
<i>passion fruit nectar, sparkling cider, lemon lime soda, bitters</i>	
Virgin Prickly Pear Rita	4 ⁹
<i>sweet & sour, lemon lime soda, prickly pear nectar</i>	
Strawberry Basil lemonade	4 ⁹
<i>lemonade, strawberry puree, basil</i>	
Virgin Ginger Lime Rickey	4 ⁹
<i>sweet & sour, lemon lime soda, ginger simple syrup</i>	
Chai Spiced Cider	3 ⁹
<i>chai tea, apple juice, cinnamon, cloves, cardoman, orange zest</i>	
Hibiscus Tea	3 ⁹
<i>fresh brewed tea, hibiscus flowers, lemon</i>	
Pickpocket Soda	4 ⁹
<i>pickpocket soda syrup, strawberry puree, fresh basil, lemon zest</i>	

GLOSSARY TERMS

Lychee: Chinese fruit	Yakisoba: Japanese wheat noodle	Ponzu: Japanese dipping sauce	Voodoo: Louisiana magic
Sambal: Indonesian condiment	Shitake: Japanese mushroom	Jicama: crisp root vegetable	Napa: type of cabbage
Aioli: garlic mayonnaise	Taro Root: tropical tuber	Tahini: sesame seed paste	Pepitas: pumpkin seeds
Satay: skewered & grilled	Baseball Cut: baseball shaped	🌶️: somewhat spicy!	♥: heart friendly

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**Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Max welcomes large parties in our dining room and can accommodate your special occasion dining needs for groups up to 70 guests in one of our three private dining rooms. Please inquire with one of our restaurant managers to set up your next function.

Consider Mirabeau Park Hotel & Max At Mirabeau when planning a memorable event. We offer custom full service catering and meeting space for up to 700 guests. Please inquire with our hotel sales and catering staff.

Thank you for dining at Max at Mirabeau. Our desire is to offer you the most exceptional dining experience possible. We are at your service.

For parties of eight or more a nineteen percent gratuity will be added to your receipt, Thank you.

